receive slices of bread covered with jam, lard or honey. 000

The technical aspect of preparing and serving food varies greatly between the city population, where the equipment is mass- roduced, and some isolated rural areas, where primitive cutlery and utensils have not yet disappeared. 252 369

Since the canned goods industry produces largely for exportation, the preservation of food is done in individual homes, even in the large cities. For this purpose, several techniques are current: bottling by sterilisation, pickling, salting, drying and smoking, clamping and other types of pit-storage. Rural communities located near water have ice-pits. 251

Among the alcoholic beverages, wine, of which world-famous brands are produced in Hungary, is the most important. Home distilled brandies are made of apricots, prunes, plums, pears, lees of wine, marc, etc. Beer drinking, along with the use of coffee or tea, is rather limited to urban areas. 273 [272]

Smoking is a widespread habit. The rural population generally prefers the pipe (few of them chew tobacco), but smoking of cigarettes is now spreading from the cities. The typical Hungarian pipe is long-stemmed (about two spans) with a bowl made out of wood or clay. 276